



OFFICE OF THE BOARD OF HEALTH

Town of Arlington

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Temporary Food Establishment Guidelines:

- Under no circumstance may raw meat, poultry, eggs or fish be allowed at any temporary food establishment location with the exception of foods that require limited preparation, such as hamburgers and hotdogs.
- Temporary operations designed to serve hot foods must have suitable units that can rapidly heat foods and keep food hot (140° F) until served.
- Mechanical refrigeration or insulated containers with ice packs must be used to maintain product temperature for pre-packaged, ready to eat foods, which are required to be held at or below 41° F.
- Must have a food grade thermometer on-site to verify hot and cold temperatures.
- The storage of packaged food in contact with water or un-drained ice is prohibited.
- Wrapped, ready to eat foods such as sandwiches must not be in direct contact with ice
- A convenient hand washing facility must be available for employee hand washing whenever handling unpackaged foods. An alternative hand sanitation method may be used with prior approval of the Board of Health.
- Food grade vinyl gloves must be used when handling ready-to-eat foods.
- Hair restraints are required.
- The Board of Health reserves the right to require Food Safety Certified Food Handler on-site during event.

Temporary food establishment permit application must be submitted two weeks prior to any event and a \$25.00 fee is required to process the application. Once the application is reviewed and approved, a temporary permit will be issued and must be posted at the event.